

# Compass Rose

## *Appetizers*

**Tiger Prawns**, Remoulade Sauce and Celery  
**Goat Cheese and Golden Delicious Apple Tart Tatin** with Watercress  
**Cantaloupe Melon and Grapefruit Segments**, Sweet Côteaux du Layon Wine  
**Fresh Black Mussels** with White Wine, Tomato and Onions, Garlic Herb Baguette  
**Orecchiette alle Verdure**, Pasta Sautéed with Shallots and Crunchy Baby Vegetables in a Light Cream Sauce

## *Soups*

**Cream of Cauliflower and Potatoes** with Chicken Quenelle  
**Beef Consommé Diablotine**, Parmesan Croutons with Cayenne Pepper

## *Salads*

**Sicilian Salad**, Arugula, Baby Greens, Onion, Tomato, Black Olives, Capers and Red Wine Vinaigrette  
**Boston Lettuce** with Sweet Spiced Walnuts, Stilton Cheese and Fig-Vinegar Dressing  
**Caesar Salad** with Traditional Garnish

## *Intermezzo*

**Passion Fruit Sorbet**

## *Main Courses*

**Capellini alla Emilio**, Angel Hair Pasta with Cherry Tomatoes, Artichokes and Melted Buffalo Mozzarella  
**Stir-fried Tofu with Glass Noodles**, Tomatoes, Lima Beans, Green Peas and Shiitake Mushrooms  
**Striped Bass Fillet**, Vegetable Stuffed Calamari Wrapped in Pancetta, Duo of Green Peas and Fish Jus  
**Broiled Cornish Hen** on Barley Risotto with Cranberries and Chanterelle Mushrooms  
**Pork Medallions with Asparagus Spears**, Snow Crab Meat and Hollandaise Sauce  
**Roast Black Angus Beef Strip Loin** with Natural Jus and Paprika Potato

## *A Taste from Prime 7 and Signatures Restaurant*

**Scallops with Smoked Bacon**, Savoy Cabbage, Mashed Potatoes, Brouilly Cream  
**New Zealand Lamb Chops 6 oz**, Lyonnaise Potatoes, String Beans with Bacon, Chimichurri

Please ask your Waiter if you prefer a dish from the menu prepared Plain, Low Fat, Low Sodium, without Sauce, Grilled or Poached. Also, if you require a special diet please ask our Restaurant Manager one day in advance.

## *Menu Degustation*

Our Executive Chef's invites you to sample a perfectly portioned gourmet tasting menu.

**Tiger Prawns**, Remoulade Sauce and Celery  
**Cream of Cauliflower and Potatoes** with Chicken Quenelle  
**Fresh Black Mussels**, with White Wine, Tomato and Onions, Garlic Herb Baguette  
**Passion Fruit Sorbet**  
**Striped Bass Fillet**, Vegetable Stuffed Calamari Wrapped in Pancetta, Duo of Green Peas and Fish Jus  
**Creamy Pistachio Croquant**, Orange Segments

*Vegetarian Selections*  
**Appetizers and Salad**

**Goat Cheese and Golden Delicious Apple Tart Tatin** with Watercress  
**Cantaloupe Melon and Grapefruit Segments** Sweet Côteaux du Layon Wine  
**Assorted Green Leaves** with Your Choice of Dressing

**Entrées**

**Fusilli con Aaglio Arrostito, e Indivia**, Fusilli Pasta with Roasted Garlic Sauce and Endive  
**Stir-fried Tofu with Glass Noodles**, Tomatoes, Lima Beans, Green Peas and Shiitake Mushrooms

*Canyon Ranch Balanced Selection*

**Curried Fresh Black Mussels** with Coconut, Cilantro and Tomatoes [122 / 6 / 1]  
**Boston Lettuce with Sweet Spiced Walnut**, Stilton Cheese and Fig Balsamic Vinaigrette [120 / 6 / 2]  
**Broiled Cornish Hen** on Barley-Zucchini Risotto with Cranberries and Chanterelles Mushrooms [475 / 15 / 10]

The perfect combination of flavor and nutrition in a satisfying portion  
Nutrient Analysis - Calories / fat grams / fiber grams  
tr = trace less than 1 gram

*Always Available*

**Strip Loin/Rib Eye of Certified Black Angus Beef**, Aged a Minimum of 21 Days and Grilled to Your Preference  
**Fresh Norwegian Salmon Fillet** Prepared to Order: Plain, Grilled, Poached, Broiled or Pan-fried  
**Grain-Fed Boneless Chicken Breast**, Simply Grilled with Steamed Spring Vegetables  
**Freshly Cooked Pasta of the Day**, Choice of Tomato, Pesto or Bolognese Sauce  
**Side Orders:** Steamed Vegetables, String Beans, Mashed Potato, Baked Potato

*Featured Wines*

**St. Supéry, Sauvignon Blanc**, Napa Valley, California 2008  
**Freemark Abbey, Merlot**, Napa Valley, California 2007

*Recommended Reserve Wines*

**Cakebread, Chardonnay**, Napa Valley, California 2007 - \$55  
**Groth Vineyards & Winery, Cabernet Sauvignon**, Oakville Ava, Napa Valley, California 2006 - \$79

In addition to our selection of complimentary fine wines, we also offer an array of premium, rare vintages. Our Head Sommelier will be happy to assist you in selecting and purchasing the perfect wine to accompany your meal.